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# BARDOT

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## APPETIZERS

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HUMMUS PLATE. roasted red pepper, pistachios, pickled vegetables, mixed olives, pomegranate, toasted pita. 12

BRUSSELS SPROUTS. garlic & herbs. 8 add bacon +2

BARDOT SALAD. mixed greens, strawberries, candied walnuts, goat cheese, creamy balsamic. 11 add grilled chicken +5

PICKLED RED & GOLD BEETS. goat cheese, yogurt, pistachios, mixed greens, olive oil. 9

CRAB FRITES. lump crab, housemade cheddar w/iz, old bay, jalapenos. 11

CHICKEN FINGERS & FRIES. with honey bbq. 9 tossed in buffalo w/ blue cheese +1

MAC & CHEESE. sharp cheddar. 7 add bacon +2

TATER TOT POUTINE. short rib, cheese curds. 10

D's WINGS. buffalo, cajun rub, jamaican jerk, orange ginger, honey sriracha, general tso's, honey bbq, or korean bbq. bleu cheese. 10

## SANDWICHES

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BARDOT BURGER. special sauce, thai chili pickles, shredded lettuce. 10 add bacon or egg +2

CHICKEN SANDWICH. FRIED or GRILLED.

coleslaw, thai chili pickles, orange ginger glaze. 10 add bacon or egg +2

JUMBO LUMP CRAB. shredded lettuce, tomato, cornichon jalapeno tartar. 12

GRILLED PORTOBELLO. roasted red pepper, mixed greens, roasted tomato aioli, baguette. 11

## ENTREES

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QUESADILLA. black bean salsa, pico, chipotle sour cream. 10  
add blackened chicken, short rib, or smoked mushroom +3

CAULIFLOWER STEAK. chickpea hash, spicy red pepper. 14

8oz RIBEYE. warm potato & asparagus salad, foie gras butter, demi-glace. 24

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KITCHEN OPEN 5PM. SUN-THURS TIL 11PM. FRI&SAT TIL 1AM.  
HAPPY HOUR SUNDAY THRU FRIDAY 5PM TO 7PM

*consuming raw or undercooked foods may increase risk of food borne illness.*  
PARTIES OF 6 OR MORE MAY BE CHARGED A GRATUITY OF 20%.

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